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(54) HEALTH FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a health food capable of exhibiting a effective anticancer activity in the body, having less adverse effects and also easy for taking.

SOLUTION: This health food is provided by incorporating a mixture of a dried powder of royal jelly with a dried powder of 1 kind or plural kinds of mushroom among mushrooms containing a large amount of \Box -glucan.

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CLAIMS

[Claim(s)]

[Claim 1] Royal jelly desiccation powder and health food characterized by including mixture with the desiccation powder of one sort or two or more sorts of mushrooms among the mushrooms which contain beta-glucan in abundance.

[Claim 2] said mushroom — agaricus — a mushroom and a mountain priest — the health food according to claim 1 characterized by being a mushroom, CHAGA, Ganoderma, and Phellinus Linteus.

[Claim 3] Royal jelly desiccation powder and health food characterized by including mixture with the mycelium culture medium desiccation powder of one sort or two or more sorts of mushrooms among the mushrooms containing many beta-glucan.

[Claim 4] said mushroom — agaricus — a mushroom and a mountain priest — the health food according to claim 3 characterized by being a mushroom, CHAGA, Ganoderma, and Phellinus Linteus.

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DETAILED DESCRIPTION

[Detailed Description of the Invention] [0001]

[Industrial Application] This invention relates to the health food (food containing a component good for health) containing royal jelly and the mycelium culture medium of the mushroom which contains in abundance the mushroom or beta-glucan which contains beta-glucan in abundance. [0002]

[Description of the Prior Art] In recent years, the therapy approach which kicks in anticancer agent administration, radiation irradiation, etc., such as interferon, as the therapy approach for cancer other than the operation which excises a cancer cell, and is kicked in direct work to a cancer cell is being adopted. although it is admitted that these therapy approaches are effective — a patient's immunity depression and the liver functional low ones — since there is a possibility that it may be accompanied by the lower side effect, for a patient, there is an inconvenient point that a corporal and mental burden is large, such as being easy to concur with an infectious disease. Therefore, development of the health food with which a side effect can expect sufficient anticancer operation few moreover is demanded. [0003] as the health food currently developed and commercialized for such the purpose — for example, royal jelly and agaricus — a mushroom and a mountain priest — the processed food which uses a mushroom, CHAGA, Ganoderma, Phellinus Linteus, etc. as the main raw material is marketed.

[0004] Royal jelly is the matter with a very high nutritive value secreted from a worker bee's pharyngeal gland as edible [of a queen bee], and various amino acid and vitamins are contained in abundance. The operation to which the decene acid (alias name royal jelly acid) contained only in royal jelly controls oncogenesis also attracts attention as ******.

[0005] agaricus — a mushroom is the mushroom of a department of an Agaricus blazei Murill called agaricus BURAJII in a scientific name, and was grown only in a suburb of Brazil Sao Paulo. an American research team — agaricus — the place investigated paying attention to there being almost no generating of cancer in a stretch of people who are eating the mushroom — agaricus — it turned out that macromolecule polysaccharide called beta-glucan contained in the mushroom by the weight ratio around 10% by dryness has an anticancer operation. The data of having suppressed growth of a cancer cell 98% are also reported.

[0006] a mountain priest — a mushroom is the mushroom of the department of Hericium and is used as high-class foods in China. Since the configuration resembled fringe decoration of the suzukake clothes of a mountain priest, it is said that this identifier was attached. beta-glucan content in dryness is about 26 % of the weight. [0007] since CHAGA is the mushroom of a department of tobacco UROKOTAKE called hippo NOR NATAKE in a Japanese name and is grown to a white birch — a white birch — it is also called a mushroom. The configuration of a wooden bark is carried out. In Russia, it is used for the therapy of cancer and those who drink comparatively also have much tea. (It appears in Mr. Sol Jennie Twin's "cancer disease building".) SOD which eliminates cancer, an adult disease, and the active oxygen leading to aging — agaricus — a mushroom is contained about 3 times and it is announced by the society that effectiveness is in control of an acquired immunode—ficiency syndrome, tuberculosis, etc. which are especially the illness of a virus system.

[0008] Ganoderma is a kind of MANNENTAKE of Polyporaceae and was made in China very precious as a medicine of perpetual youth and longevity for many years. Since the natural thing is rare, recently, artificial cultivation is performed briskly. It is the mushroom which contains beta-glucan about 10% of the weight by dryness.

[0009] Phellinus Linteus is the mushroom of the shape of a wen of the department of tobacco UROKOTAKE, was also called Phellinus igniarius (it takes so), and was used as a medicine of a diuretic effect with Chinese medicine for many years. Since it is parasitic on the tree of the mulberry of the wildness which grows wild in **** (calling **) of the Nagasaki man-and-woman group of islands, it is said that this name stuck. The mushroom with a high anticancer operation shows the cancer growth rejection of 96.7% by the announcement of a national gun pin center, large.

[0010] It is said that it is generally because polysaccharide including beta-glucan contained in the mushroom heightens a living body's immunity force and prevents growth of a cancer cell that a mushroom shows an

anticancer operation. Moreover, since natural healing energy improves, it is supposed that inflammation is suppressed or it is effective in removing a carcinogenic substance.
[0011]

[Problem(s) to be Solved by the Invention] Although the conventional health food shows the high anticancer operation in an in vitro experiment (in inside of a test tube), in not seeing remarkable effectiveness in an in vivo experiment (in the living body), when the ingestion of those health food is carried out, the present condition is that an anticancer operation is hardly shown. However, if it is the form combined with protein, it turns out that the anticancer operation excellent also in internal use is shown.

[0012] This invention was made in view of the above-mentioned point, and aims at offering the health food with intake easy moreover with few side effects which demonstrates a more effective anticancer operation in the living body. [0013]

[Means for Solving the Problem] In order to solve the above-mentioned technical problem, the health food concerning this invention contains mixture with the desiccation powder of one sort or two or more sorts of mushrooms among royal jelly desiccation powder and the mushroom containing many beta-glucan.

[0014] According to the above-mentioned health food, when beta-glucan contained in a mushroom at abundance combines with the amino acid contained in royal jelly, as compared with the case where royal jelly and a mushroom are taken in independently, respectively, an immunity function can be activated more effectively in the living body, natural healing energy can be raised, and anticancer operation of preventing generating and growth of a cancer cell as a result can be demonstrated. Since the health food of a moreover some kinds is mixed, intake can be managed at once and is not troublesome.

[0015] as the mushroom which contains beta-glucan in abundance — claim 2 — like — agaricus — a mushroom and a mountain priest — it is good to use one sort or two or more sorts in a mushroom, CHAGA, Ganoderma, and Phellinus Linteus. These mushrooms are known as a medicinal mushroom for many years, and do not have a side effect, either. Moreover, recently, although there is also a mushroom with them in inside once, since artificial cultivation was attained, it is easy to receive. [there are few numbers and precious] Therefore, when it was such health food and an ingestion is carried out, the burden of a side effect is not sensed and the effective anticancer operation by the synergism of royal jelly and a mushroom can be expected. And artificial cultivation is possible, and since it is easy to receive, it can provide comparatively cheaply. As a result, long—term recipe is also attained.

[0016] The health food concerning claim 3 of this invention serves as royal jelly desiccation powder from mixture with the mycelium culture medium desiccation powder of one sort or two or more sorts of mushrooms among the mushrooms containing many beta-glucan.

[0017] Since the training time amount of a mushroom is omissible by using the powder which dried the mycelium twice solution in addition to the advantage acquired with the health food of claim 1 according to the above—mentioned health food, the advantage of becoming possible to reduce the time amount concerning production of health food, a site, cost, etc. arises.

[0018] the mushroom which contains many beta-glucan like claim 4 — carrying out — agaricus — a mushroom and a mountain priest — it is desirable when a mushroom, CHAGA, Ganoderma, and Phellinus Linteus are used. Since, as for these mushrooms, it turns out that there is no side effect, when an ingestion is carried out, the burden of a side effect is not sensed and the effective anticancer operation by the synergism of royal jelly and a mushroom can be expected. And in order to use the mycelium of a mushroom, it becomes possible to reduce the time amount concerning production, space, cost, etc., and there is an advantage that it can provide comparatively cheaply. Therefore, long-term recipe is also attained.

[0019]

[Embodiment of the Invention] Hereafter, the gestalt of operation is explained about the health food concerning this invention.

[0020] the royal jelly desiccation powder according [the health food of this example] to FD (freeze-dry) process, and agaricus — a mushroom and a mountain priest — it consists of desiccation powder of three sorts of mushrooms among a mushroom, CHAGA, Ganoderma, and Phellinus Linteus.

[0021] If each foods are explained, making it freeze within a freezing vacuum dryer, and operating a vacuum pump after the completion of freezing, after stirring raw royal jelly for 60 minutes and making it equalize by the mixer, royal jelly desiccation powder will keep temperature at 20-30 degrees C, will dry it over about 24 hours, and will be obtained.

[0022] agaricus — a mushroom — desiccation powder and a mountain priest — a mushroom — desiccation powder and the Phellinus Linteus desiccation powder grind each mushroom of dryness in the magnitude of 100 meshes with a grinder, respectively.

[0023] After CHAGA desiccation powder and the Ganoderma desiccation powder carry out crushing of each mushroom of dryness beforehand, a grinder grinds them in the magnitude of 100 meshes, respectively. [0024] Thus, the royal jelly desiccation powder and the desiccation powder of three kinds of mushrooms which were obtained are blended by the weight ratio of 2:1:1:1, stirring mixing is carried out for 30 minutes, and uniform

health food is obtained. Here, three kinds of health food A-C from which how to choose a mushroom differs is shown.

[0025] health food A: — royal jelly, Ganoderma, Phellinus Linteus, and agaricus — a mushroom — health food B: — royal jelly, Ganoderma, Phellinus Linteus, and CHAGA health food C: — royal jelly, Ganoderma, Phellinus Linteus, and a mountain priest — a mushroom — the royal jelly desiccation powder according [the health food 2 of another example concerning this invention] to FD (freeze-dry) process, and agaricus — a mushroom and a mountain priest — it consists of mycelium ***** desiccation powder of three sorts of mushrooms among a mushroom, CHAGA, Ganoderma, and Phellinus Linteus.

[0026] Making it freeze within a freezing vacuum dryer, and operating a vacuum pump after the completion of freezing like the case of the above-mentioned health food 1, after stirring raw royal jelly for 60 minutes and making it equalize by the mixer, royal jelly desiccation powder keeps temperature at 20-30 degrees C, dries it over about 24 hours, and is obtained.

[0027] moreover, agaricus — a mushroom — mycelium desiccation powder and a mountain priest — a mushroom — mycelium desiccation powder, CHAGA mycelium desiccation powder, the Ganoderma mycelium desiccation powder, and the Phellinus Linteus mycelium desiccation powder spin—culture each hypha (seed fungus) for seven — ten days by the mixed liquor object culture medium of the soybean stock of an aseptic condition, and a glucose, and process this culture medium into desiccation powder by the same approach as royal jelly desiccation powder.

[0028] Thus, the royal jelly desiccation powder and the mycelium desiccation powder of three kinds of mushrooms which were obtained are blended by the weight ratio of 2:1:1:1, stirring mixing is carried out for 30 minutes, and the uniform health food 2 is obtained. Here, three kinds of health food D-F from which how to choose a mushroom differs is shown.

[0029] health food C: — royal jelly, Ganoderma, Phellinus Linteus, and agaricus — a mushroom — health food E: — royal jelly, Ganoderma, Phellinus Linteus, and CHAGA health food F: — royal jelly, Ganoderma, Phellinus Linteus, and a mountain priest — a mushroom — it is checked by the following trials that health food A-F concerning this invention which has such a description has a very good anticancer operation compared with the conventional health food.

[0030] As an experimental specimen, A-O prepared 15 groups of eight mice of Metz of a 5-weeks old ICR/SIc system at a time, and they were performed. The contents of each group are as follows.

[0031] Sarcoma180 cancer cell extracted from the mouse on the 7th after transplantation was transplanted to the specimen of an A-M group, and administration was begun 24 hours after in it. N group (cancer-bearing mouse) and O group (normal mouse) are control groups.

[0032] Moreover, the following 500mg [per weight of 1kg] food was administered orally between 20 to the specimen of all groups using the stomach tube a bis die (a morning, evening) and every day. [0033]

A group: Health food AB group concerning this invention: Health food BC group concerning this invention: Health food CD group concerning this invention: Health food DE group concerning this invention: Health food EF group concerning this invention: Health food FG group concerning this invention: Only royal jelly desiccation powder H group: Only the Ganoderma desiccation powder I group: Only a physiological saline measures the magnitude of the cancer of each specimen on the 21st day of transplantation. the Ganoderma mycelium desiccation powder — J group: — agaricus — a mushroom — desiccation powder — K group: — agaricus — a mushroom — mycelium desiccation powder — L group: — the Phellinus Linteus desiccation powder — M group: — the Phellinus Linteus mycelium desiccation powder — N group: — a physiological saline — O group: — The rate of cancer control in comparison with N group which is a control group was computed in each group.

[0034] Rate (%) =(1-traveler's check) x100, however T: Average area of the cancer of each trial group A-M. [of cancer control]

[0035] C: Average area of the cancer of a control group N.

[0036] Moreover, the cancer perfect disappearance rate and mouse survival rate in the 21st day of transplantation were also computed. The result is as follows.
[0037]

[Table 1]

試験群	癌体積(cm3)	癌抑制率(%)	癌完全消失率	生存率
A	4. 5 ± 2. 6	81.9	4/8	8/8
В	4.0±2.0	84.2	4/8	8/8
С	4. 1 ± 2 . 0	84.0	4/8	8/8
.D	2.8±1.5	90.4	6/8	8/8
E	4. 1 ± 2 . 2	82.5	3/8	8/8
F	3. 2 ± 1. 9	87.8	4/8	8/8
G	12.8±3.8	50.8	0/8	3/8
H	12.6±4.0	49.8	0/8	3/8
I	7. 5 ± 2 . 8	62.8	2/8	6/8
J	6. 3 ± 2. 4	78.6	3/8	7/8
K	6.0 ± 2.7	73.5	2/8	8/8
L	6. 3 ± 1. 5	75.5	2/8	7/8
M	6. 5±1. 7	74.3	2/8	7/8
対照群			·	
N	27.5 ± 5.6	0	0/8	2/8
0	_	_		8/8

Compared with conventional health food G-M, the rate of cancer control, the cancer perfect disappearance rate, and the survival rate are high, and health food A-F concerning this invention which mixed royal jelly and the mushroom which contains beta-glucan in abundance can be said to be that the anticancer operation is strengthened so that clearly from this result. This is considered to be based on the synergistic effect of an anticancer operation of royal jelly and a mushroom.

[0038] With a natural thing, beta-glucan is contained in abundance, and it is about an anticancer operation. in vitro If it is the foods with which a good result is obtained in an experiment, it will not be restricted to the mushroom mentioned as the example.

[0039] Moreover, although raw royal jelly is used in the above-mentioned explanation, adjustment royal jelly can also be used.

[0040] Furthermore, although the gestalt of health food is also powdered in the above-mentioned example, it is also possible to fill up a capsule, for example, water can be added to powder-like food, and it can form in granularity or can also be processed [water, a lactose, corn starch, etc. can be added and] into a tablet. [0041]

[Effect of the Invention] There is the following outstanding effectiveness in the health food of this invention so that clearly from having explained above.

[0042] (1) Since the health food concerning claim 1 contains mixture with the desiccation powder of one sort or two or more sorts of mushrooms among royal jelly desiccation powder and the mushroom containing many betaglucan. As a result of beta-glucan contained in a mushroom at abundance combining with the amino acid contained in royal jelly, it compares with the case where royal jelly and a mushroom are taken in independently, respectively. An immunity function is activated more effectively in the living body, and natural healing energy is raised, therefore the effectiveness that anticancer operation of preventing generating and growth of a cancer cell can be demonstrated is acquired. There is also an advantage that two or more sorts of health food can moreover be taken in at once.

[0043] (2) as the mushroom to which the health food concerning claim 2 contains beta-glucan in abundance — agaricus — a mushroom and a mountain priest — since one sort or two or more sorts in a mushroom, CHAGA, Ganoderma, and Phellinus Linteus are used, these mushrooms are known as a medicinal mushroom for many years and it is, there are no worries about a side effect. Moreover, recently, since population cultivation was attained, these mushrooms are easy to come to hand. Therefore, when it was such health food and an ingestion is carried out, the burden of a side effect is not sensed and it is effective in the good anticancer operation by the synergistic effect of royal jelly and a mushroom being expectable. And since it is easy to receive, there is an advantage of it being comparatively cheap and being easy to take for a long period of time.

[0044] (3) Since the health food concerning claim 3 contains mixture with the mycelium culture medium desiccation powder of one sort or two or more sorts of mushrooms among royal jelly desiccation powder and the mushroom which contains beta-glucan in abundance, Since the training time amount of a mushroom is omissible by using the powder which dried the mycelium twice solution in addition to the effectiveness acquired with the health food of claim 1, it is effective in the time amount concerning production of health food, a location, cost, etc. being reducible.

[0045] (4) as the mushroom to which the health food concerning claim 4 contains beta-glucan in abundance --

agaricus — a mushroom and a mountain priest — since a mushroom, CHAGA, Ganoderma, and Phellinus Linteus
are used, it can take in without sensing worries about a side effect, and is effective in the good anticancer
operation by the synergistic effect of royal jelly and a mushroom being expectable. And in order to use the
mycelium of a mushroom, it becomes possible to reduce the time amount concerning production, a site, cost,
etc., and there is an advantage of it being comparatively cheap and being easy to take for a long period of time.

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(54) 【発明の名称】 健康食品

(57)【要約】

【課題】 生体内でより効果的な抗癌作用を発揮する、 副作用の少ない、しかも摂取が容易な健康食品を提供す る。

【解決手段】 ローヤルゼリー乾燥粉末と、β-グルカ ンを多く含有するキノコのうち1種又は複数種のキノコ の乾燥粉末との混合物を含んでいる。

【特許請求の範囲】

【請求項1】 ローヤルゼリー乾燥粉末と、 β -グルカンを豊富に含有するキノコのうち1種又は複数種のキノコの乾燥粉末との混合物を含むことを特徴とする健康食品。

【請求項2】 前記キノコがアガリクス茸、山伏茸、チャーガ、霊芝、メシマコブであることを特徴とする請求項1に記載の健康食品。

【請求項3】 ローヤルゼリー乾燥粉末と、 β -グルカンを多く含有するキノコのうち1種又は複数種のキノコの菌糸体培養液乾燥粉末との混合物を含むことを特徴とする健康食品。

【請求項4】 前記キノコがアガリクス茸、山伏茸、チャーガ、霊芝、メシマコブであることを特徴とする請求項3に記載の健康食品。

【発明の詳細な説明】

[0001]

【産業上の利用分野】本発明は、ローヤルゼリーと、 β - グルカンを豊富に含有するキノコまたは β - グルカンを豊富に含有するキノコの菌糸体培養液とを含む健康食品 (健康に良い成分を含む食品) に関する。

[0002]

【従来の技術】近年、癌に対する治療方法としては、癌細胞を切除する手術のほかに、インターフェロンなどの抗癌剤投与や放射線照射など、癌細胞に直接働きかける治療方法が採用されつつある。これらの治療方法は効果があることが認められているものの、患者の免疫機能低下や肝臓機能低下等の副作用を伴うおそれがあるため、感染症を併発しやすいなど、患者にとっては肉体的、精神的負担が大きいという不都合な点がある。そのため、副作用が少なく、しかも十分な抗癌作用が期待できる健康食品の開発が要望されている。

【0003】このような目的で開発、商品化されている 健康食品として、たとえばローヤルゼリー、アガリクス 茸、山伏茸、チャーガ、霊芝、メシマコブなどを主原料 とする加工食品が市販されている。

【0004】ローヤルゼリーは女王蜂の食用として働き 蜂の咽頭腺から分泌される非常に栄養価の高い物質で、 各種アミノ酸やビタミン類が豊富に含まれている。ローヤルゼリーのみに含まれるデセン酸(別名王乳酸)は、 発癌を抑制する作用もつ物質として注目されている。

【0005】アガリクス茸は、学名をアガリクス・ブラジィというカワリハラタケ科のキノコで、ブラジル・サンパウロ市郊外にのみ生育していた。米国の調査チームが、アガリクス茸を食べている一帯の人々に癌の発生がほとんどないことに注目し、調査したところ、アガリクス茸に乾燥状態で10%前後の重量比で含まれているβ-グルカンという高分子多糖体が抗癌作用をもつことがわかった。癌細胞の増殖を98%抑えたというデータも報告されている。

【0006】山伏茸はサンゴハリタケ科のキノコで、中国では高級食材として用いられている。形状が山伏の鈴懸衣の房飾りに似ていたのでこの名前が付けられたという。乾燥状態での β -グルカン含有量は約26重量%である。

【0007】チャーガは和名をカバノアナタケというタバコウロコタケ科のキノコで、白樺に生育するので白樺 茸ともいう。木の皮の形状をしている。ロシアでは癌の 治療に用いられており、紅茶がわりに飲む人も多い。

(ソルジェニ ツィン氏の『癌病棟』にも登場する。) 癌や成人病、老化の原因となる活性酸素を消去するSODが、アガリクス茸の約3倍含まれ、特にウイルス系の病気であるエイズや結核などの抑制に効果があることが学会で発表されている。

【0008】 霊芝はサルノコシカケ科のマンネンタケの一種で、中国では古くから不老長寿の薬として非常に貴重なものとされていた。 天然のものは希少であるため、最近では人工栽培が盛んに行われている。 β-グルカンを乾燥状態で約10重量%含むキノコである。

【0009】メシマコブはタバコウロコタケ科のこぶ状のキノコで、桑黄(そうおう)とも呼ばれ、漢方では利尿作用の薬として古くから使われていた。長崎県男女群島の女島(めしま)に自生する野生の桑の木に寄生していることからこの名がついたという。抗癌作用が高いキノコで、国立ガンセンターの発表では96.7%という癌増殖阻止率を示している。

【0010】一般に、キノコが抗癌作用を示すのは、キノコに含まれている β -グルカンをはじめとする多糖類が、生体の免疫力を高めて癌細胞の生育を阻止することによるといわれている。また、自然治癒力が向上するため、炎症を抑えたり、発癌物質を除去する効果もあるとされている。

[0011]

【発明が解決しようとする課題】従来の健康食品は、in vitro (試験管内での)実験では高い抗癌作用を示しているものの、in vivo (生体内での)実験では顕著な効果が見られないうえ、それらの健康食品を経口摂取した場合にはほとんど抗癌作用を示さないのが現状である。ただし、タンパク質と結合した形であれば経口投与でもすぐれた抗癌作用を示すことがわかっている。

【0012】この発明は上述の点に鑑みなされたもので、生体内でより効果的な抗癌作用を発揮する、副作用の少ない、しかも摂取が容易な健康食品を提供することを目的としている。

[0013]

【課題を解決するための手段】上記の課題を解決するために、本発明に係る健康食品は、ローヤルゼリー乾燥粉末と、β-グルカンを多く含有するキノコのうち1種又は複数種のキノコの乾燥粉末との混合物を含んでいる。

【0014】上記健康食品によれば、キノコに豊富に含

3

まれるβ-グルカンがローヤルゼリーに含まれるアミノ酸と結合することにより、ローヤルゼリーやキノコをそれぞれ単独で摂取した場合と比較して、生体内でより効果的に免疫機能を活性化し、自然治癒力を向上させ、結果として癌細胞の発生や増殖を阻止するといった抗癌作用を発揮することができる。その上、数種類の健康食品が混合されているため、摂取が1回で済み、煩わしくない。

【0015】 β-グルカンを豊富に含有するキノコとして、請求項2のように、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブのうち1種又は複数種を用いるとよい。これらのキノコは古くから薬用キノコとして知られており、副作用もない。また、中にはかつては数が少なく貴重なキノコもあるが、最近では人工栽培が可能になったため入手しやすくなっている。したがってこのような健康食品であれば、経口摂取した場合、副作用の負担を感じることがなく、ローヤルゼリーとキノコとの相乗作用による効果的な抗癌作用が期待できる。しかも、人工栽培が可能で入手しやすいため、比較的安価に提供できる。その結果長期服用も可能になる。

【0016】本発明の請求項3に係る健康食品は、ローヤルゼリー乾燥粉末と、 β -グルカンを多く含有するキノコのうち1種又は複数種のキノコの菌糸体培養液乾燥粉末との混合物からなる。

【0017】上記健康食品によれば、請求項1の健康食品によって得られる利点に加えて、菌糸体倍溶液を乾燥させた粉末を用いることでキノコの育成時間を省略することができるため、健康食品の生産にかかる時間や敷地、経費等を節減することが可能になるという利点が生じる。

【0018】請求項4のように、β-グルカンを多く含むキノコとして、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブを用いると好ましい。これらのキノコは副作用がないことが分かっているため、経口摂取した場合、副作用の負担を感じることがなく、ローヤルゼリーとキノコとの相乗作用による効果的な抗癌作用が期待できる。しかも、キノコの菌糸体を利用するため生産にかかる時間や空間、経費等を節減することが可能になり、比較的安価に提供できるという利点がある。従って、長期服用も可能になる。

[0019]

【発明の実施の形態】以下、本発明に係る健康食品について実施の形態を説明する。

【0020】本例の健康食品は、FD(フリーズドライ)製法によるローヤルゼリー乾燥粉末と、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブのうち3種のキノコの乾燥粉末とからなる。

【0021】各食材について説明すると、ローヤルゼリー乾燥粉末は、生ローヤルゼリーをミキサーで60分間 攪拌して均一化させた後、凍結真空乾燥機内で凍結さ せ、凍結完了後に真空ポンプを作動させながら、温度を $20\sim30$ Cに保ち、約24時間かけて乾燥させて得られたものである。

【0022】アガリクス茸乾燥粉末と山伏茸乾燥粉末と メシマコブ乾燥粉末は、乾燥状態の各キノコをそれぞれ 粉砕機で100メッシュの大きさに粉砕したものであ る。

【0023】チャーガ乾燥粉末と霊芝乾燥粉末は、乾燥 状態の各キノコをあらかじめ粗砕した後、粉砕機でそれ ぞれ100メッシュの大きさに粉砕したものである。

【0024】このようにして得られたローヤルゼリー乾燥粉末と3種類のキノコの乾燥粉末を、2:1:1:1の重量比で配合し、30分間攪拌混合して均一な健康食品を得る。ここでは、キノコの選び方の異なる3通りの健康食品A \sim Cを示す。

【0025】健康食品A:ローヤルゼリーと霊芝とメシマコブとアガリクス茸

健康食品B:ローヤルゼリーと霊芝とメシマコブとチャーガ

20 健康食品C:ローヤルゼリーと霊芝とメシマコブと山伏 昔

本発明に係る別の実施例の健康食品2は、FD(フリーズドライ)製法によるローヤルゼリー乾燥粉末と、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブのうち3種のキノコの菌糸体培溶液乾燥粉末とからなる。

【0026】ローヤルゼリー乾燥粉末は、上記健康食品 1の場合と同様、生ローヤルゼリーをミキサーで60分 間攪拌して均一化させた後、凍結真空乾燥機内で凍結さ せ、凍結完了後に真空ポンプを作動させながら、温度を 20~30℃に保ち、約24時間かけて乾燥させて得ら れたものである。

【0027】また、アガリクス茸菌糸体乾燥粉末、山伏茸菌糸体乾燥粉末、チャーガ菌糸体乾燥粉末、霊芝菌糸体乾燥粉末、メシマコブ菌糸体乾燥粉末は、それぞれの菌糸(種菌)を、無菌状態の大豆煮汁とグルコースの混合液体培地で7~10日間攪拌培養し、この培養液をローヤルゼリー乾燥粉末と同様の方法で乾燥粉末に加工したものである。

【0028】このようにして得られたローヤルゼリー乾 燥粉末と3種類のキノコの菌糸体乾燥粉末を、2:1: 1:1の重量比で配合し、30分間攪拌混合して均一な 健康食品2を得る。ここでは、キノコの選び方の異なる 3通りの健康食品D~Fを示す。

「【0029】健康食品C:ローヤルゼリーと霊芝とメシ マコプとアガリクス茸

健康食品E:ローヤルゼリーと霊芝とメシマコブとチャーガ

健康食品F:ローヤルゼリーと霊芝とメシマコブと山伏 査

このような特徴を有する本発明に係る健康食品A~Fが

従来の健康食品に比べて極めて良好な抗癌作用を有する ことが以下の試験で確認されている。

【0031】A~M群の検体には、移植後7日目のマウスから採取したSarcoma180癌細胞を移植し、24時間後から投与を始めた。N群(担癌マウス)と〇群(正常マウス)は対照群である。

【0032】また、すべての群の検体に対し、体重1kg当り500mgの以下の食品を、1日2回(朝、

夕)、連日20間、胃ゾンデを用いて経口投与した。

[0033]

A群:本発明に係る健康食品A

B群:本発明に係る健康食品B

C群:本発明に係る健康食品C

D群:本発明に係る健康食品D

E群:本発明に係る健康食品E

F群:本発明に係る健康食品F

G群:ローヤルゼリー乾燥粉末のみ

H群: 霊芝乾燥粉末のみ

I群: 霊芝菌糸体乾燥粉末のみ
J群:アガリクス茸乾燥粉末のみ

K群:アガリクス茸菌糸体乾燥粉末のみ

L群:メシマコブ乾燥粉末のみ

M群:メシマコブ菌糸体乾燥粉末のみ

N群:生理食塩水のみ 〇群:生理食塩水のみ

移植21日目に各検体の癌の大きさを測定し、対照群で あるN群と比較した癌抑制率を各群において算出した。

【0034】癌抑制率(%)=(1-T/C)×100

ただし、T:各試験群A~Mの癌の平均面積。

【0035】C:対照群Nの癌の平均面積。

【0036】また、移植21日目における癌完全消失率 およびマウス生存率も算出した。その結果は以下のとお りである。

[0037]

【表1】

試験群	癌体積(cm3)	癌抑制率 (%)	癌完全消失率	生存率
Α	4.5±2.6	81.9	4/8	8/8
В	4. 0 ± 2. 0	84.2	4/8	8/8
С	4. 1 ± 2. 0	84.0	4/8	8/8
D	2. 8±1. 5	90.4	6/8	8/8
E	4. 1 ± 2. 2	82.5	3/8	8/8
F	3. 2±1. 9	87.8	4/8	8/8
G	12.8±3.8	50.8	0/8	3/8
Н	12.6±4.0	49.8	0/8	3/8
I	7. 5 ± 2. 8	62.8	2/8	6/8
J	6. 3 ± 2. 4	78.6	3/8	7/8
K	6.0±2.7	73.5	2/8	8/8
L	6. 3±1. 5	75.5	2/8	7/8
M	6.5±1.7	74.3	2/8	7/8
対照群				
N	27.5 ± 5.6	0	0/8	2/8
0	_	_	_	8/8

この結果から明らかなように、ローヤルゼリーと β -グルカンを豊富に含有するキノコとを混合した本発明に係る健康食品 A ~ F は、従来の健康食品 G ~ M に比べて癌 40 抑制率や癌完全消失率、生存率が高くなっており、抗癌作用が強化されていると言える。これは、ローヤルゼリーとキノコの抗癌作用の相乗効果によるものと思われる。

【0038】当然のことながら、 β -グルカンを豊富に含有し、抗癌作用についての in vitro 実験で良好な結果が得られる食材であれば、実施例に挙げたキノコに制限されるものではない。

【0039】また、上記説明では生ローヤルゼリーを用いているが、調整ローヤルゼリーを用いることもでき

る。

【0040】さらに、健康食品の形態も、上記実施例においては粉末状であるが、カプセルに充填することも可能であり、たとえば粉末状の食品に水を加えて顆粒状に形成したり、水、乳糖、コーンスターチ等を添加して錠剤に加工することもできる。

[0041]

【発明の効果】以上説明したことから明らかなように、本発明の健康食品には、次のような優れた効果がある。 【0042】(1)請求項1に係る健康食品は、ローヤルゼリー乾燥粉末と、 β -グルカンを多く含有するキノコのうち1種又は複数種のキノコの乾燥粉末との混合物を含有するため、キノコに豊富に含まれる β -グルカン

がローヤルゼリーに含まれるアミノ酸と結合した結果、ローヤルゼリーやキノコをそれぞれ単独で摂取した場合と比較して、生体内でより効果的に免疫機能を活性化し、自然治癒力を向上させ、従って癌細胞の発生や増殖を阻止するといった抗癌作用を発揮できるという効果が得られる。その上、複数種の健康食品を一度に摂取できるという利点もある。

【0043】(2)請求項2に係る健康食品は、β-グルカンを豊富に含有するキノコとして、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブのうち1種又は複数種を用いており、これらのキノコは古くから薬用キノコとして知られいるので、副作用の心配がない。また、これらのキノコは最近では人口栽培が可能になったため入手しやすくなっている。したがってこのような健康食品であれば、経口摂取した場合、副作用の負担を感じることがなく、ローヤルゼリーとキノコとの相乗効果による良好な抗癌作用が期待できるという効果がある。しかも、入手しやすいため、比較的安価で、長期間服用しや

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> 4B041 LC10 LD10 LE01 LH01 LK27 LK40 LK42 LP07 LP15

すいという利点がある。

【0044】(3) 請求項3に係る健康食品は、ローヤルゼリー乾燥粉末と、 β -グルカンを豊富に含有するキノコのうち1種又は複数種のキノコの菌糸体培養液乾燥粉末との混合物を含有するため、請求項1の健康食品によって得られる効果に加えて、菌糸体倍溶液を乾燥させた粉末を用いることでキノコの育成時間を省略することができるため、健康食品の生産にかかる時間や場所、経費等を節減できるという効果がある。

【0045】(4)請求項4に係る健康食品は、βーグルカンを豊富に含むキノコとして、アガリクス茸、山伏茸、チャーガ、霊芝、メシマコブを用いるので、副作用の心配を感じることなく摂取でき、ローヤルゼリーとキノコとの相乗効果による良好な抗癌作用が期待できるという効果がある。しかも、キノコの菌糸体を利用するため生産にかかる時間や敷地、経費等を節減することが可能になり、比較的安価で長期間服用しやすいという利点がある。